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Easy Turkish Bread

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Ingredients

- 3 cups all-purpose flour
- 1 teaspoon of sugar
- 1 teaspoon salt
- 1/2 teaspoon active dry yeast
- 1 cup hot water
- 2 tablespoons olive oil
- Sesame seeds (optional)

Preparation

- In bowl, combine the flour, sugar, salt also yeast.
- Slowly add the hot water and olive oil, and stir until the dough gathers.
- Kneading dough on a floured surface for 10 minutes,
- Place the dough in a greased bowl, cover it with a towel and let it rise in a warm place for about 1 hour, or until it has doubled in size.
- Preheat oven to 425F (220C).
- Punch the dough and shape into a ball. Placing dough on a grease baking sheet.
- Make a few incisions on the top of the dough with a sharp knife and sprinkle with sesame seeds if desired.
- Bake for about 20-25 minutes, or until the bread is golden brown and rings hollow when tapped on the bottom.
- Remove from oven and let cool before slicing and serving.

Note: If you do not have an active dry yeast, you can use instant yeast. Just add it with the flour, sugar and salt.